

TITLE 7—AGRICULTURE  
CHAPTER III—BUREAU OF ENTOMOLOGY AND PLANT QUARANTINE  
PART 319—FOREIGN QUARANTINE NOTICES  
SUBPART—FRUITS AND VEGETABLES

ENTRY OF ORANGES, GRAPEFRUIT, AND MANILA MANGOES FROM  
MEXICO AUTHORIZED AFTER TREATMENT

Introductory Note

It has been determined that shipments of fresh fruits of oranges, grapefruit, and Manila mangoes may now be safely admitted from Mexico in accordance with the regulations of the Fruit and Vegetable Quarantine No. 56 after they have been given the vapor-heat treatment described below, which has been found to be effective in eliminating possible infestation by fruitflies known to occur in Mexico, the insect pests which have been responsible for the exclusion of these fruits. While the results of the experiments so far conducted have been successful, it should be emphasized that inexactness and carelessness in operation may result in injury to fruit. In authorizing the entry of fruit treated in accordance with this requirement, it is understood that the Department does not accept responsibility for fruit injury.

Authorization for the entry from Mexico of oranges, grapefruit, and Manila mangoes, subject to the prescribed treatment, is provided, therefore, in the following administrative instructions.

§ 319.56-2g Administrative instructions - importation of oranges, grapefruit, and Manila mangoes authorized from Mexico subject to treatment. Pursuant to the authority conferred upon the Chief of the Bureau of Entomology and Plant Quarantine by paragraph (a) of § 319.56-2 (Regulation 2 of Notice of Quarantine No. 56), on and after October 1, 1945, commercially sound fruit only of orange, grapefruit, and mango of the Manila variety may be imported in accordance with the permit and other requirements of said quarantine after each shipment has been subjected to the vapor-heat treatment described below, carried out at locations and in treatment rooms approved by the Chief of the Bureau of Entomology and Plant Quarantine and performed under the supervision of a plant quarantine inspector of that Bureau.

(a) Vapor-heat treatment method.—The vapor-heat treatment method consists in the use of a mixture of air, live steam, and water spray, or a mixture of heated air and water spray, or a mixture devised in any other way so as to give saturation and condensation conditions at the temperature used, which conditions must be satisfactory to the supervising inspector of the Bureau of Entomology and Plant Quarantine. The mixture shall be circulated throughout the fruit in a manner and



in a volume satisfactory to the supervising inspector. The fruit shall be treated for a period of not less than 14 hours, during which time the temperature at the approximate center of the fruit shall be raised to 110° F. and shall be maintained at or above 110° for the last 6 hours of such treatment.

In the case of treating plants located in the interior of Mexico, those in interest must make advance arrangements for supervision of the treatments and approval of the plant, and give acceptable assurance that they will provide transportation and per diem for the inspectors without cost to the United States Department of Agriculture.

(Sec. 5, 37 Stat. 316; 7 U.S.C. 1940 ed. 159; 7 CFR, Cum. Sup., § 319.56-2)

Done at Washington, D. C. this 4th day of September 1945.

P. N. ANNAND,  
Chief, Bureau of Entomology and Plant Quarantine